## **Amendments to the Specification:**

Please add the following <u>new</u> paragraph after the title and before the first paragraph at page 1:

This application is a U.S. National Phase application of PCT International Application No. PCT/ES2003/000591 filed November 24, 2003.

Please replace the sentence, at page 2, line 19, with the following rewritten sentence:

To this end, the invention, in a preferred embodiment example, consists of comprises:

Please add the following <u>new</u> paragraph at page 3, line 10:

The foregoing summary, as well as the following detailed description of a preferred embodiment of the invention, will be better understood when read in conjunction with the appended drawings, which are incorporated herein and constitute part of this specification. For the purposes of illustrating the invention, there are shown in the drawings an embodiment that is presently preferred. It should be understood, however, that the invention is not limited to the precise arrangements and instrumentalities shown. In the drawings, the same reference numerals are employed for designating the same elements throughout the several figures. In the drawings:

Please replace the paragraph at page 4, line 3 with the following rewritten paragraph:

In accordance with the previous description and just as can be seen in Figs. 1 to 3, the tenderiser machine covered by this invention is applicable to the processing or tenderisation of boned pieces of meat, containing fatty materials and other load or not, and consisting of comprising at least two superposed tenderiser assemblies. Each of the said tenderiser assemblies A and B includes a pair of tenderiser elements 11a-12a, 11b-12b, consisting comprising of some—rollers 11a-12a, 11b-12b, with a number of cutting members, such as prongs or blades 13 emerging from their peripheral surfaces. In general, the cited rollers 11a-12a, 11b-12b are rotated. In each assembly A and B, the rollers 11a-12a, 11b-12b are set out in a proximity relationship, defining an aperture 15 between the two with regulable amplitude and at least one of the rollers 12a, 12b of each assembly A and B is supported with the possibility of moving further away with respect to the other roller 11a, 11b acting against some antagonist means. Thus, during the passage of the pieces of meat which are pulled along in

cooperation with gravity between both rollers of each set, the movable roller moves to adapt to any thickness variations in the pieces of meat.

Please replace the paragraph at page 4, line 19 with the following rewritten paragraph:

The machine includes some means for each of the said tenderiser assemblies A and B to regulate the distance between the cutting members 13 of each pair of rollers 11a-12a, 11b-12b and to selectively block the movement of at least one 12a, 12b of the movable rollers for each assembly A, B. In a preferred embodiment example, both tenderiser rollers 12a, 12b can be selectively blocked so that the machine allows combined processing of the two tenderiser assemblies A and B, with one or both rollers 12a, 12b of the corresponding blocking assemblies and also with the same or different distance between the rollers of each assembly. In a preferred embodiment example of the invention, the cited antagonistic means have an elastic nature.

Please replace the paragraph at page 5, line 3 with the following rewritten paragraph:

The mentioned means of motorised drive consists of comprises at least one geared motor assembly 30, together with a flexible transmission 31. As can be seen from the elevation views in Figs. 2 and 3, a single geared motor assembly 30 and a single flexible transmission 31 are employed to produce the rotational drive for all rollers 11a-12a, 11b-12b for the machine 10, which are transversally arranged to the passage of the pieces of meat, in mutual parallelism and on different levels, and driven by a pulling element fitted to one of its ends and coupled to the said flexible transmission 31. The two superposed tenderiser assemblies A and B are laid out so that the apertures 15 for the passage of the pieces of meat are vertically aligned or present a certain lack of phase between the said apertures.

Please replace the paragraph at page 6, line 1 with the following rewritten paragraph:

Referring to Figs. 6, 6a and 7, 7a, these show that each of the said tenderiser rollers 11a-12a, 11a, 11b consist-are comprised of an axial development body terminating in two end journals 21 that rest on two supports consisting of comprising a seating bowl 22 and a securing bowl 23, which can superposed on the previous by rotation and/or linear movement with respect to a support bushing 28. A lever and thread mechanism 16 permits the securing bowl 23 to be fixed in an operational position (shown in Figs. 6 and 6a), in which the corresponding

roller is retained and guided to rotate or free the securing bowl 23 (situation shown in Figs. 7 and 7a), which facilitates roller extraction for cleaning and maintenance jobs.